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United States Department of Agriculture

Poultry Science and Fur-Bearing Animals

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Introduction

For this last newsletter of the year there are more opportunities, meetings, and sources information and publications. Have a great holiday season!

Assistance Requested

Oregon State University.

Ken Holleman is trying to complete their department's set of "The Yearbook of Agriculture". If you have the volume for the following years, please contact Ken, as listed in your directory: 1983, 1979, 1976, 1972, 1941, 1940, 1938, 1936, and 1934, and earlier.

Information Available (1) National Turkey Federation

a. Turkey Foodservice Manual and 24 colorful foodservice recipe cards are off press and available for immediate purchase and shipment to industry members. Special pricing is in effect for this first run at \$10 per copy with a binder, or \$7 without a binder. Orders should be sent to NTF's Department of Consumer Affairs. The Manual is the most comprehensive one-stop source of information ever put together for using..."Turkey - Today's New Meat"...in food service operations.

Meanwhile, 1,000 copies of the Manual will be distributed on a complimentary basis to various state universities, institutional foodservice training schools, multi-meal foodservice operations and selected schools participating in the national school lunch program.

- b. "Turkey A Quality Product Handling Tips" This is NTF's latest brochure which focuses on safe handling of turkey. The brochure, along with a press release, will be sent to the editors of the top 500 newspapers in the country, as well as to other media outlets. Source: National Turkey Federation Newsletter, October 1987, 11319 Sunset Hills Road, Reston, Virginia 22090, (703) 435-7206.
- (2) <u>Food Safety is No Mystery</u>. This new series of four training modules and a companion 34-minute videotape has been developed by the U.S. Department of Agriculture for food service managers to

train their staffs on proper food safety practices. The four modules cover the areas identified by experts in the food safety field as the most critical: Sanitation and Personal Hygiene; Safe Food Preparation; Preventing Contamination; Safe Cooling and Reheating of Food.

Each module stands on its own and shows the "how and why" behind food safety. The modules encourage "hands-on" staff participation through a choice of learning activities which can be kept by employees for self-development. They can also be reproduced for future training sessions and adapted to the individual needs of each establishment. The package is only \$20.50, including the videotape. For additional information, contact: U.S. Department of Agriculture, c/o Modern Talking Picture Service, 5000 Park Street North, St. Pet ersburg, Florida 33709.

- (3) <u>Selenium</u>: <u>Uses in Agriculture, Plants, Animals and Humans</u>
 This booklet by J. E. Oldfield, Oregon State University briefly
 discusses the background of Se, How Se works, Se in Plants, Se in
 Animals, Se in Humans; Se and Cancer; and the Future of Se in
 Agriculture. For more information or to obtain a copy, contact
 the Selenium-Tellurium Development Association, Inc., P.O. Box
 3096, Darien, Connecticut 06820 (203) 655-0470.
- (4) A Guide to Infectious Diseases of Guinea Pigs, Gerbils, Hamsters, and Rabbits.

This report by the Committee on Laboratory Animal Diseases, the Institute of Laboratory Animal Resources of the National Research Council includes a number of topics under the general sections of: (1) Clinical and Pathologic Findings; (2) an Outline of Specific Diseases; and, (3) an Outline of Methods for Disease Prevention and Control. Copies are available from the Institute of Laboratory Animal Resources, National Academy of Sciences, 2101 Constitution Avenue, N.W., Washington, D.C. 20418.

- (5) Reducing the Risk of Mold Growth and Mycotoxin Production in Feeds. North Carolina. This four page fact sheet discusses moisture control in feed ingredients, the milling process, and during storage; keeping feed fresh, and the use of mold inhibitors. For more information, contact the authors, Frank Jones, or Pat Hamilton, as listed in your directory.
- (6) Agricultural Statistics Board 1988 Catalog. The Agricultural Statistics Board (ASB) estimates production, stocks, inventories, disposition, utilization, prices of agricultural commodities, and such other items as labor, and farm numbers. This catalog outlines all of the estimates and the dates they are available.

National reports are issued from the Washington, D.C. headquarters, while individual State reports are issued from the State Statistical Offices (SSO) following release of the national estimates. Printed copies of both ASB and SSO reports are available for a fee. Information on how to obtain the bulletins is included in the catalog. A copy of the catalog may be obtained from USDA/NASS, Publications Unit, Room 5829, South Building, USDA, Washington, D.C. 2025O.

- (1) CAB International Publications.
 - (a) Manual of Poultry Production in The Tropics. This new book, translated from the French language by Dr. R. Ralph Say, has 119 pages, and covers conventional topics, including quinea fowl and ducks. The price is \$18.00 U.S.
 - (b) <u>Poultry Abstracts</u>. This publication is a comprehensive coverage of the world's research literature on poultry. There are detailed summaries of various publications. The price is \$197.00. For more information about these CAB International Publications, Contact them at: 845 North Park Avenue, Tucson, Arizona 85719, (800) 528-4841; or (602) 621-7897.
- (8) Nutrition of the Turkey by M. L. Scott. This book presents historical developments and demonstrates their applications to commercial turkey production in a manner that can be used by feed manufacturers, turkey producers, students and teachers. Chapters 1 through 5 present the latest knowledge of energy sources, proteins and amino acids, the vitamins, the minerals and fatty acids for turkeys described in these chapters is basic to the understanding. Nutrition knowledge is presented in a decisive, understandable manner. Controversial subjects are presented. discussed and interpreted in terms of practical applications. Chapter 6 gives information on leg weaknesses, breast blisters, ascites, pendulous crops, foot pad dermatitis and other anomalies, and how they may be influenced by nutrition. Chapter 7 gives special information on feeds & feeding of turkeys. It presents the good points and the drawbacks in using many different feedstuffs in turkey rations. The price is \$22.50 + 2.50 postage and handling, for a total price of \$25.00 (please include 7% tax in New York State). For further information, contact: M. L. Scott of Ithaca, Publisher, P. O. Box 4464, Ithaca, New York 14852.
- (9) Quick Bibliographies.
 - (a) <u>Agricultural Policies and Research Programs, 1979-1985</u>. this publication by Mary E. Lassanyi has 207 citations. The NAL Number is QB 86-70.
 - (b) <u>Biotechnology in Food Science and Technology</u>, <u>1981-1986</u>. Susan Whitmore and Jean Larson prepared this resource list having 293 citations. The NAL Number is QB 87-29.

- (c) <u>Toxic Residues in Foods</u>, 1979-March 1987. The NAL Number is 87-70. Charles Bebee searched the Agricola database to record the 239 citations for this bibliography. All Quick Bibliographies may be ordered, as well as a listing of subjects searched, from: U. S. Department of Agriculture, National Agricultural library, Public Services Division, Room 111, Beltsville, Maryland 20705.
- (10) <u>Rodent Control in the Poultry House</u>, This four page fact sheet was written by Joe Berry, Oklahoma State University. It covers the identification of various rodents, the evaluation of rodent problems, understanding the habits of rodents, and methods to control the rodent problem. For a copy, contact Joe, as listed in your directory.

Meetings

- (1) 4th International Scientific Congress in Fur Animal Production. Gary Hazelwood, coordinator for this conference has sent out the invitation to participate in this conference, scheduled for August 21-28, 1988 in Toronto, Canada. Titles must be received prior to February 1, 1988, with the manuscript due in Toronto prior to April 1, 1988. For further information about submitting a paper for consideration, or about the conference, contact: The Secretary, Canada Mink Breeders Association, 65 Skyway Avenue, Suite B. Rexdale, Ontario, Canada M9W 6C7.
- (2) <u>Farm Conference '88</u>. The conference will be held February 5-7, 1988 at the El Rancho Tropicana Resort Hotel and Convention Center in Santa Rosa, California, which is one hour North of San Francisco.

The conference program will include: An all day tour of traditional farms using innovative methods; Tour of small wineries in the area; A trade show of production and marketing equipment and materials tailored to family farms and direct marketing; and over 40 workshops on topics such as: Direct Marketing, Farm Production & Management, and Sustainability. For more information contact: Small Farm Center, University of California, Davis, California 95616.

(3) National Initiative Workshop - Water Quality. This workshop will be held February 16-18, 1988, at the National 4-H Center in Chevy Chase, MD. The purpose of this ECOP-approved workshop is to introduce the National Initiative on Water Quality, and to provide for the exchange of programmatic information. The workshop will focus on successful programs and program components through a series of working sessions and should provide an excellent opportunity to increase networking among Extension educators on this important subject. The intended participants are: State program specialists, area staff, selected county staff, Water Quality Initiative Task Force members, Program Leaders/Middle Managers.

The opening session begins at 8:30 a.m. on February 16. The meals and lodging package will cost \$152.05 (single) or \$122.05 double and includes the night of February 15. Participants may check in beginning at 3:00 p.m., with check out time at 1:00 p.m. The workshop will conclude no later than 1:30 p.m. on February 18. The registration fee is \$85.00 per person. Please send advance registration with checks made payable to the National 4-H Council. The registration deadline is January 15, 1988. Questions or inquiries should be made to either Fred Swader or Fred Bergsrud, Extension Service, Agriculture, Room 3344 South Building, U.S. Department of Agriculture, Washington, D.C. 20250, (202) 447-5369 or AGS081.

(4) National Turkey Federation. The 50th Anniversary Convention of NTF will be held January 13-15, 1988, at the Hilton Hawaiian Village in Honolulu, Hawaii. Hilton Tours is NTF's official travel agency handling airline reservations and room reservations for the convention, as well as pre and post convention trips. To make travel arrangements, call Hilton Tours: within the 213 area code: 213/550-0520; outside California: 800/252-0640; within California: 800/421-0450.

Following is the schedule of events for the convention. Topics to be presented at the Research Clinic include "Developing an Ornithosis Control Program"; "Interactions of Mycotoxins on Nutrient Metabolism"; "Use of Wheat in Turkey Diets"; "Update on Leg Weakness"; "The Effect of Hemorrhagic Enteritis and E. Coli on the Immune System"; and, "New Developments for Improving Hatchability". The Educational Session will include a discussion on "Environmental Considerations for Turkey Barns"; "Future Direction of Poultry Inspection"; "Consumer Perceptions of the Meat and Poultry Industry"; "Consumer Education Update"; "Coping with Rising Insurance Costs" and, "Computer Programs to Address Production, Profitability and Markets".

For complete information on the program, contact David Goldenberg, National Turkey Federation, 11319 Sunset Hills Road, Reston, Virginia 22090, (703) 435-7206.

(5) 1988 European Poultry Fair International Conference: Progress in Poultry Production. The Royal Agricultural Society of England has announced their conference will be held May 16-20, 1988 at the Radcliffe House Management Centre, the University of Warwick, Coventry, England. Paper and discussion sessions will be extended by a visit to the European Poultry Fair, and optional visits to production plants. The Poultry Fair will be held on May 18 and 19 at the National Agricultural Centre, Stoneleigh, Kenilworth, Warwickshire, England.

Session topics include Housing and Environment; Feed; Health and Disease Control; and Poster Sessions. For more information, contact Mrs. S. Taylor, International Symposium Administrator, Royal Agricultural Society of England, National Agricultural Centre, Stoneleigh, Kenilworth, Warwickshire, England CV8 2LZ; Telex 31697 RASE.

Extension Personnel Using Computers

Information about a National Organization. At the last Extension Electronic Technology Conference, a movement began to organize Extension computer personnel and other land grant staff working with electronic technology. A fact finding committee was appointed to explore the possibility of forming a national organization, or joining an ongoing group. The existing organization that appears to best serve the needs of Extension personnel Agricultural Communicators in Education (ACE).

ACE, founded in 1913, is a nonprofit, educational and scientific organization. It has important local, regional, national and international programs and activities aimed at increasing communication skills in agriculture, home economics, and related fields. Membership includes writers and editors, broadcasters, graphic designers, teachers, researchers, and many others on land-grant university campuses, USDA agencies, and other similar institutions. ACE currently has 13 Special Interest Groups (SIGS) which members may affiliate with based on their professional interest.

Annual membership dues are \$45. ACE has a national headquarters and a full-time coordinator-Don N. Collins, 655 15th St., N.W., Suite 300, Washington, D.C., 202/639-4050. The current national president of ACE is Joseph J. Marks, I-98 Agricultural Building, University of Missouri-Columbia, Columbia, MO 65211, 314/882-6546. The chairman of the Computer SIG is David G. Rice, Computer Applications Specialist, Agricultural Communications, Box 5655, Fargo, North Dakota 58105, 701/237-7381. For complete information, contact any of these members, or Margaret Ezell, as listed below.

Source: Informational letter from Margaret Ezell, Southern Regional Computer Coordinator, 322 Hoke Smith Building, University of Georgia, Athens, Georgia 30602, (404) 542-5119.

Ag in the Classroom

The goal of Ag in the Classroom is to help students acquire enough knowledge to function effectively as agriculturally literate citizens supportive of wise agricultural policies and programs. Ag in the Classroom aims at getting educators to teach more about the source of our food and fiber and the role of agriculture in the total economy and society. Emphasis is placed on incorporating the following basic concepts into a wide variety of subjects that are already being taught in the schools:

- (1) Agriculture and history; (2) The geography of agriculture;
- (3) Agriculture and technology; (4) The economics of agriculture;
- (5) Agriculture and the world; (6) Careers; (7) Major policy issues.

The Ag in the Classroom program is carried out primarily in each state by a group composed of representatives from farm organizations and agribusiness groups, educators and government officials. Each state is responsible for developing its own program. State groups may operate in different ways in different states depending on the state's need and interest.

USDA's function is to support these state groups. Specifically, the Department's role is to:

- 1. Help states develop effective Ag in the Classroom Programs.
- 2. Serve as the central point for exchange of materials and information among the state programs.
- Encourage USDA agencies to assist in local Ag in the Classroom activities.
- 4. Help the state groups assess their efforts to increase agricultural literacy within each state.
- 5. Work closely with national organizations to promote the goal of Ag in the Classroom.

For further information, contact: Shirley Traxler, Office of the Secretary, Room 234-West Administration Building, Washington, D.C. 20250, (202) 447-5727.

Rural Information Center (RIC)

The recently inaugurated Rural Information Center (RIC) has been operating for four weeks. During this initial start-up, NRaRD National Program Leaders have been working with TDY (temporary duty) state specialists Phil Favero and Nan Booth (MD); Bill Gillis (PA); Tom Johnson (VA); and Dan Otto (IA). Beginning in November, RIC will be promoted in three to six pilot states and then nationally. The most challenging request so far...from a Kansas Community College Small Business Development Center... "How many forklifts were sold in the United States and how many imported?" Answer: Four basic types, 42 percent are foreign manufactured by six firms, and 53,935 were shipped (sold) in a 6-month period. Source: Current Developments newsletter; October 13, 1987, Myron D. Johnsrud, Extension Service Administrator, Room 340 Administration Building, Washington, D.C. 20250, (202) 447-3377.

Endangered Species Act--Maps/Bulletins and Review Process At a meeting of USDA and EPA representatives on October 8, 1987, Allan Abramson, Office of Pesticide Programs, representing EPA, made the following statements: If states have significant problems with the endangered species maps (prohibitions causing severe adverse impacts on users or severe economic impacts), they

would be required to communicate these problems to EPA during the latter part of October; If a state chooses, it can develop an alternate state plan for the protection of the endangered species. Even though the state regulatory agency (lead agency) has the responsibility for the development of an alternate plan, Extension can and should be involved in the process so as to protect both the endangered species and the user. If Extension personnel associated with the Endangered Species Act review process have questions, they should contact Jim Miller, USDA/ES Room 3867-South Building, Wildlife Specialist, Washington, D.C. 20250, (202) 447-5468. Summarized from: Current Developments newsletter; October 13, 1987, Myron D. Johnsrud, Extension Service Administrator, Room 340 Administration Building, Washington, D.C. 20250, (202) 447-3377.

Opportunities

- (1) Walnut Hill Poultry Company is looking for an Operator/Mgr. for a 184,000 capacity commercial pullet farm located in central Virginia. Duties are the complete care of pullets and buildings. A three bedroom home with swimming pool is furnished. Salary negotiable. Lease or lease to own is possible. Contract Larry or Dorothy Jones, 1625 St. Anne's Road, Charlottesville, Virginia 22901, 804-977-3559.
- (2) <u>Virginia</u>. The Food Science and Technology Department at Virginia Polytechnic Institute and State University has announced the opening of an Assistant or Associate Professor position in Extension and research in the area of poultry processing. The position is available July 1, 1988 or until a suitable candidate is identified. Salary and rank is commensurate with the applicant's qualifications. For more information contact Dr. M. D. Pierson, Head, Food Science & Technology Department, Virginia Polytechnic Institute, Blacksburg, Virginia 24061, (703) 961-6805.

Federal Register

- (1) Importation of Egg Products. This final rule, effective December 7, 1987, amends the regulations for the mandatory inspection of eggs and egg products by adding the Netherlands to the list of countries from which eggs products are eligible to be imported into the United States. For further information, contact: Howard M. Magwire, Assistant Chief, Grading Branch, Poultry Division, Agricultural Marketing Service, USDA, P.O. Box 96456, Washington, D.C. 20090-6456, (202) 447-3272. Source: Federal Register, Vol. 52, No. 214, Thursday, November 5, 1987, pages 42423-42426.
- (2) <u>Proposed Rule, Egg Solids Requirement of Egg Products</u>. The Agricultural Marketing Service (AMS) is proposing to lower the minimum total egg solids requirement for egg products identified as whole eggs which have been prepared other than in natural proportions from 24.70 to 24.20 percent. The change is proposed

based on the results of a recent nationwide study of natural whole egg solids values. This action would bring the existing solids requirement for whole eggs produced in other than natural proportions in line with the current value for naturally produced whole eggs. Comments must be received on or before January 4, 1988. Written comments may be mailed to D. M. Holbrook, Chief, Standardization Branch, Poultry Division, Agricultural Marketing Service, U. S. Department of Agriculture, Room 3944-South, P. O. Box 96456, Washington, D.C. 20090-6456. For further information contact: Howard M. Magwire, Assistant Chief, Grading Branch, (202) 447-3272. Source: Federal Register, Vol-52, No. 213, Wednesday, November 4, 1987, pages 42297-42298.

(3) Official Marks for Sealing Samples. This final rule of the Food Safety and Inspection Service (FSIS) effective December 2, 1987, amends the Federal meat and poultry products inspection regulations to incorporate an official mark for use in sealing containers of samples of meat or poultry products or production-related articles collected by FSIS officials for testing or other examination. The seal will help assure the identity and integrity of these samples. For further information, contact: Dr. W. S. Horne, Associate Deputy Administrator, Meat and Poultry Inspection Operations, Food Safety and Inspection Service, USDA, Washington, D.C. 20250, (202) 447-5190. Source: Federal REgister, Vol. 52, No. 211, Monday, November 2, 1987, pages 41957-41959.

Success Story

Brainerd Area Vocational Technical Institute. A new Poultry Production Manager class is off and running at the Brainerd Technical Institute in Brainerd, Minnesota. This one-of-a-kind program in Minnesota schools started this fall with eleven students, and will have six new students starting in the second quarter. Classes being taught the first quarter include Poultry Anatomy and Physiology, Nutrition and Water, Poultry Management I (brooding of turkeys), Sanitation and Sanitation Systems, Business Math, and Computer Science. In addition to regular classroom and laboratory activities, the students have visited industry facilities and have attended a Poultry Serviceman's Workshop at the University of Minnesota.

Students enrolled in the course will be serving a six week internship at different poultry facilities to further enhance their learning experience at B.T.I. A goal of the school is to eventually set up a model poultry farm facility where the students can have hands on experience and training by actually raising birds each year. The present class is actively involved in

designing and planning such a facility which may house the poultry programs in the future. Scholarships have been donated to the program by Jennie-O-Foods, Perkins Lumber Company, Gillis Ag Systems, all of Willmar, Minnesota and by Mr. Ted Luoma of Finlayson, Minnesota.

Other supportive services to help students succeed are available at this institution, which puts the needs of its students first and foremost. For further information about their program, contact: Charles Boevers, Brainerd Area Vocational Technical Institute, 300 Quince Street, Brainerd, Minnesota 56401, (218) 828-5344.

Enclosure

Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products and U.S. Classes, Standards, and Grades. This publication was announced in a newsletter last year. Due to increased demand it is being enclosed for all department chairpersons or poultry project leaders. You may reproduce this publication, or obtain additional copies by contacting: Ray Greenfield, Agricultural Marketing Service, Room 3933 South Agriculture Building, Washington, D.C. 20250.

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Enclosures